



Kirsten Kelly
Cowles House Manager

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Cowles House Event Policies and Menus

Thank you for choosing Cowles House for your event. We are excited to host you and your guests. We look forward to creating a wonderful experience.

Function Requirements

Cowles House is available for use by approved MSU departments, colleges, and divisions for university sponsored functions only. All events are billed to a university account.

Bookings are reserved based on the availability of the house, staff, and president's schedule. Please submit [Cowles House Event Request \(google.com\)](#) to inquire about reserving an event date.

Hours of Operation

Since Cowles House is the President's Residence, we must be mindful of event timing. Event start time is no earlier than 8:00 am and all events must terminate by 9:00 pm. It is the host's responsibility to ensure that their guests follow this timeline. Our availability schedule mirrors the University's academic calendar, including University holidays and breaks.

Menu & Details

We pride ourselves on customizing menus for our guests, so feel free to discuss alternative menus.

To assure the availability of your menu selections, all menu requests, other food and beverage selections, and event requirements must be confirmed no later than two weeks prior to the date of the event.

We will make every effort to accommodate any special dietary needs. Please make these arrangements while selecting your menu.

Outside food and non-alcoholic beverages are not permitted prior to approval from the Cowles House Manager.

Seating & Reception Capacities

- The maximum seating for the Dining Room-16 guests
- The maximum seating for the Terrace-56 guests
- The maximum seating for the Terrace and Dining Room- 72 guests
- The capacity for indoor receptions-150 guests
-while utilizing the outdoor terrace and garden areas+100 guests

Alcohol

If serving alcohol, host must fill out the alcohol exemption form approved by the Board per their policy. Submit your request via this link [DocuSign](#). Once approved, a copy is forwarded by host to the Cowles House Manager prior to the event. Without an approved form, Cowles House is not permitted to serve alcohol at the event.

Pursuant to the Guidelines for Exceptions to Ordinance 21.00 (Alcoholic Beverages), alcohol served at events hosted at Cowles House must be paid for by the host and provided to guests at no charge. Alcohol may not be sold to guests in any manner. This includes cash bar, ticket sales, and required donations.

Alcohol purchased by Cowles House is billed at cost.

The Cowles House Manager will discuss with you your specific alcoholic beverage needs for your event. All arrangements must be finalized 14 days in advance to ensure any special orders can be accommodated.

Appropriate precautions must be taken to prevent underage drinking.

Parking

Cowles House can reserve a minimum of 20 and up to forty-seven parking spaces along West Circle and Abbot Road at a charge of \$7.50 for each space reserved. Refer to this [parking map](#) to view possible accommodations and instructions for your guests. **These arrangements must be made at the time of your booking.**

The host(s) may utilize the driveway to unload and load their items for the events, then park in reserved parking along West Circle.

Should there be guests with mobility issues, we will reserve the spots nearest to the entrance of Cowles House. The host will provide a list of names in advance to provide to the parking attendant.



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Facility Fee

For use of the House, there is a facility fee ranging from \$200 to \$700 in correlation with the size of your group and length of event.

- 1-50 guests \$200-\$300
- 51-100 guests \$300-\$400
- 101-150 guests \$400-\$500
- 151-200 guests \$500-\$600
- 201-250 guests \$600-\$700

Guarantee Policy

Cowles House must be notified of the approximate number of guests at least fourteen (14) days prior to your event. A guaranteed final count must be received by noon, three (3) business days prior to the event. This is the minimum number for which you are charged. An increase in guaranteed attendance is accepted up to a maximum of 24 hours prior to the event, subject to product availability. If more guests are served than the guaranteed number, the additional guests will be billed to your account. No reductions in guarantee is accepted less than two (2) business days prior to the event.

Audiovisual

The Cowles House provides a podium and microphone as well as background music free of charge. A 60" TV with HDMI hookup and sound is available for use at a rate of \$100. All other special equipment and services can be arranged at an additional charge via IT Services.

Liability

Cowles House cannot assume responsibility for the damage to, or loss of, any merchandise or articles left prior to, during, or following an event.

Health Advisory

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Billing

An MSU account number must be on file at the time the **Banquet Event Order** (BEO) is signed. All charges, including any incidental fees incurred during the event, services fees, and other handling fees is charged to the MSU account number on file and billed through EBS.

A 23% service charge is added to Food and Beverage. Michigan Sales Tax is applicable to service charge income unless the entity is Michigan Sales Tax Exempt.

Flowers

Fresh flower arrangements are provided for your reception and dinner tables.



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Continental Breaks

Classic

Chilled Orange & Cranberry Juices
Fresh Sliced Fruits & Seasonal Berries
Assorted Muffins & Cinnamon Coffee Cake
Variety of Bagels
Butter, Cream Cheese & Fruit Preserves
Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$16 per person

Enhanced

Chilled Orange & Cranberry Juices
Fresh Sliced Fruits & Seasonal Berries
Roasted Apple Quinoa Bowl with Pomegranate Seeds & Toasted Pecans
Fruit and Berry Organic Yogurts
Caramel Apple Bread, Blueberry Streusel Bread,
Double Chocolate Banana Muffins
Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$22 per person

Served Breakfasts

Michigan State Breakfast

Chilled Orange Juice

Fresh Sliced Fruit & Berries of the Season

Two Eggs-Fried, Scrambled **or** Poached
Crispy Bacon **or** Turkey Sausage Links
Michigan Potato Cakes

Basket of Assorted Miniature Breakfast Pastries

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$20 per person

Cowles House Breakfast

Chilled Orange Juice

Fresh Sliced Fruit & Berries of the Season

Smoked Salmon Benedict

Two Farm Fresh Poached Eggs, Cowles House Smoked Salmon & Wilted Spinach
Served atop Michigan Potato Cakes & topped with Hollandaise

House Baked Muffins with Butter

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$24 per person



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Breakfast Buffet

Spartan Breakfast Buffet

Chilled Orange & Cranberry Juices

Sliced Fresh Fruits & Berries of the Season

Home Baked Muffins & Blueberry Coffee Cake

Scrambled Eggs

Crispy Bacon or Turkey Sausage Links

Hashbrowns or Breakfast Potatoes

French Toast, Maple Syrup

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$26 per person

Served Lunches

Landon Lunch

Corn & Leek Bisque, Topped with Diced Avocado & Micro Greens

Freshly Baked Rolls with Butter



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Falafel Crusted Whitefish
with a Tomato, Arugula, Roasted Radicchio & Vegetable Salad,
Roasted Tomato Vinaigrette

Brown Butter Pear Tart with Candied Walnuts

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$28 per person

Campbell Lunch

Roasted Sweet Potato & Pear Soup

Freshly Baked Rolls with Butter

Bang Bang Salmon Bites
Served over Broccoli, Mango Basmati Rice

Coconut Chocolate Macaroon Pie

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$29 per person

Yakeley Lunch

Balsamic Roasted Carrots with Farro & Artichoke Gremolata

Freshly Baked Rolls with Butter

Wild Mushroom Truffle Risotto with Grilled Chicken Sausage
Topped with Shaved Parmesan & Truffle Oil
Seasonal Vegetable

Pistachio Brownie, Creamy Caramel Ice Cream

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$25 per person

Gilchrist Lunch

Crisp Caesar Salad with Cornbread Croutons

Freshly Baked Rolls with Butter

Grilled New York Strip Loin, Steak Butter, Crispy Shallot Rings
Smashed Yukon Herb Boursin Potatoes
Seasonal Vegetable

Banana Cream Pie with Whipped Cream

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$43 per person



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Williams Lunch

Citrus Salad with Bibb, Candied Pecans & Orange, Meyer Lemon Vinaigrette

Freshly Baked Rolls with Butter

Grilled Sumac Honey Chicken Breast
Served with Broccoli & Cauliflower Quinoa

Warm Pistachio Espresso Tart, Blackberry Compote

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$26 per person

Mayo Lunch

Buffalo Mozzarella, Fresh Tomatoes, Roasted Asparagus & Petite Greens,
Balsamic Dressing

Freshly Baked Rolls with Butter

Tender Skirt Steak with Zesty Chimichurri Sauce
Spiced Puffy Steak Fries
Grilled Carrots

Mini Lemon Blueberry Cheesecake, Raspberry Coulis

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$25 per person

Lunch Buffet

Sandwich Buffet

Cowles House Caesar Salad

Romaine Hearts, Shaved Parmesan, Cornbread Croutons,
House Made Caesar Dressing

Bulgar Wheat Salad

with Tomatoes, Cucumbers and Parsley

Mini Creamy Mexican Corn Soup Cups

Cowles House Sandwiches (pick 3)

- **HOT:** Monte Cristo, Corned Beef Reuben, Pesto Chicken, Pastrami on Rye, Grilled Vegetable with Burrata, Roasted Mushroom Melt with Gruyere
- **COLD:** Cowles House Chicken Cherry Salad on Croissant, Mini Roast Beef Sliders with Pickled Giardiniera Relish



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Crispy Cowles House Potato Chips

Fresh Sliced Fruits & Berries of the Season

Lemon Bars, Individual Oreo Cheesecakes, Fresh Fruit Tarts

Freshly Ground Coffee, Decaf & a Selection of Fine Teas

\$29 per person

Receptions

Beaumont Buffet

Shaved Brussels Sprout Salad

MSU Honey & Cider Dressing

Charcuterie Board-Roasted Vegetables, Sliced Meats, Cheese Ball, Crackers

Bourbon Glazed Meatballs

Sesame Chicken Bao Buns

Warm Spinach & Artichoke Dip, Pita Bread

Vegetable Naan Pizzas

Italian Meat Naan Pizzas

Crispy Risotto Balls

Spiced Tomato Sauce

Fresh Sliced Fruit & Seasonal Berries



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Fresh Fruit Tarts
Chocolate Chip Cookies
Lemon Bars

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$31 per person

Bessey Buffet

Antipasto & Cheese Platter, Crackers

Trio of Hummus with Naan Bread

Roasted Carrot Hummus
Sweet & Spicy Curry Hummus
Cilantro Pistachio Pesto Hummus

Barbecue Meatballs

Warm Spinach & Artichoke Dip, Crostini

Sweet Corn Fritters

Honey Chipotle Sauce

Chicken Pot Stickers

Soy Sauce & Sweet Chili Sauce

Buffalo Chicken Sliders

Fresh Sliced Fruit & Seasonal Berries

Oatmeal & Michigan Cherry Cookies

Salted Caramel Brownies

Crème Brûlée

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$29 per person

Chittenden Buffet

Arugula Sweet Potato Salad

Toasted Pumpkin Seeds

Mexican Street Corn Salad

Charcuterie Board-Imported & Domestic Meats, Cheese, Olives, Breads

Garlic Butter Ribeye Bites

Roasted Potatoes, Wine & Garlic Mushrooms

Butter Chicken

Basmati Rice

Roasted Salmon Pesto Pasta

Fresh Sliced Fruit & Seasonal Berries

Bailey's Salted Caramel Tarts

Strawberry Tarts with Pastry Cream

Chocolate Chunk Walnut Brownies

Freshly Ground Coffee, Decaf, a Selection of Fine Teas



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\$41 per person

Giltner Buffet

Chopped Salad with Roasted Garbanzo Beans

Chopped Romaine Lettuce with Tomatoes, Feta, Olives & Cucumbers,
Zesty Lemon Sumac Dressing

Brussels Sprouts Salad with Apples & Pomegranate Seeds

Maple Balsamic Dressing

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Butternut Squash Enchiladas with Rainbow Pico de Gallo

Black Bean Peppadew Rice

Chicken Shawarma

Tahini Sauce, Roasted Cauliflower & Broccoli, Mini Pita

Mongolian Beef Noodles

Tender Flank Steak, Peppers & Ramen Noodles topped with Savory Sauce
& Green Onions

Honey Garlic Salmon

Lemon Caper Rice

Fresh Sliced Fruit & Seasonal Berries

Chocolate Mousse Trifle Cups

Raspberry Cheesecake Bars

Zesty Lemon Bars

Freshly Ground MSU Rwanda Coffee, Decaf, a Selection of Fine Teas

\$40 per person

Hannah Buffet

Italian Chopped Salad

Chopped Lettuce, Tomatoes, Provolone Cheese, Pepperoncini & Salami
Italian Dressing

Farro Salad

Roasted Asparagus, Kale, Peas & Feta Cheese, Lemon Dijon Dressing

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Grilled Marinated Chicken

Creamy Roasted Garlic & Spinach Alfredo Sauce
Potato Gnocchi

Shrimp Pad Thai

Topped with Roasted Cashews & Julienned Basil
Lime Wedges

Beef Bulgogi Bao Buns

Pickled Turnips & Radishes



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Eggplant Napoleons

Sliced Grilled Eggplant topped with Ricotta, Goat Cheese & Tomato Bruschetta

Fresh Sliced Fruit & Seasonal Berries

Blackberry Cheesecake Bars

Chocolate Caramel Drizzle Bars

Cranberry Apple Crisp Cups

Freshly Ground MSU Rwanda Coffee, Decaf, a Selection of Fine Teas

\$38 per person

Jenison Buffet

Crispy Kale Salad with Grilled Brie Cheese Croutons

Butternut Squash, Honey Crisp Apples, Sherry Vinaigrette

Balsamic Roasted Carrots with Farro & Artichoke Gremolata

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Chicken Dianne

Pan Seared Chicken Breast with Shallot, Garlic & Mushroom Brandy Cream Sauce served over Bamboo Rice

Grilled Skirt Steak

Roasted Tomato Chimichurri Sauce
Roasted Fingerling Potatoes

Spanakopita Stuffed Shells

Matar Mushroom

Indian Curried Dish with Roasted Mushrooms, Tender Peas & Garam Masala Sauce, Zatar Roasted Pita Wedges



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Cowles House Smoked Salmon

Boursin, Capers, Chopped Egg, Diced Red Onion & Toasted Baguettes

Fresh Sliced Fruit & Seasonal Berries

Chewy Toffee Cookies

Lemon Cheesecake Mousse topped with Vanilla Wafers

Salted Caramel Pecan Brownie Bites

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$38 per person

M.A.C. Buffet

Quinoa & Kale Salad Bowl

Quinoa, Kale, Garbanzo Beans, Avocado, Roasted Sweet Potatoes
& Edamame, Carrot Ginger Dressing

Lemon Roasted Broccoli, Arugula & Pink Lentil Salad

Grated Parmesan Cheese

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Hummus & Pita Platter

Roasted Pepper Cannellini Bean Hummus
Smokey Black Bean Hummus
Roasted Butternut Squash Hummus
Toasted Pita Bread, Mixed Olives

Beef Tenderloin Bites

Mustard Cream, Wild Mushrooms, Roasted Baby Yukon Potatoes

Chicken Tinga Tacos

Mini Tacos with Roasted Shredded Chicken, Fire Roasted Tomatoes,
Avocado & Cotija Cheese, Lime Wedges



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Mediterranean Style Great Lakes Whitefish

Pan Seared Whitefish topped with Tomatoes, Kalamata Olives, Red Onions & Capers, Roasted Maple Sweet Potatoes

Roasted Cauliflower Bites

Tossed in a Coconut, Peanut Butter & Tamari Soy
Red Peppers, Chickpeas & Tender Green Peas
Topped with Puffy Basmati Rice

Fresh Sliced Fruit & Seasonal Berries

Chocolate Pudding Oreo Delight

Fresh Fruit Tarts with Vanilla Pastry Cream

Mango Bar with Macadamia Nut Crust

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$39 per person

Abbot Buffet

Green Goddess Salad

Romaine Greens with Broccoli, Peas, Beets, Radishes and Avocado,
Creamy Yogurt Herb Dressing

Asian Infused Quinoa Salad

Tri Colored Quinoa, Red Cabbage, Peppers, Carrots, Cucumbers &
Edamame with Zesty Tamari, Cilantro, Sesame Seeds & Pickled Ginger

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Shrimp and Crab Risotto

Grilled Garlic Butter Ribeye Steak Bites

Garlic Rosemary Baby Gold Potatoes, Green Beans

Marsala Chicken

Buttered Noodles, Carrots

Bang Bang Salmon

Crispy Rice & Orange Bok Choy

Buffalo Cauliflower Bites

Zaatar Aioli Dipping Sauce



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Fresh Sliced Fruit & Seasonal Berries

Salted Caramel Brownie Bites
Fresh Berry Tartlets with Vanilla Bean Pastry Cream
Bananas Foster Trifle Bowl

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$43 per person

Munn Buffet

Broccoli Salad with Cranberry, Orange Dressing

Quinoa Salad

Chopped Vegetables & Kalamata Olives, Lemon Garlic Dressing

Trio of Hummus with Naan Bread

Roasted Carrot Hummus
Sweet & Spicy Curry Hummus
Cilantro Pistachio Pesto Hummus

Swedish Meatballs with Buttered Noodles

Apricot Siracha Chicken

Basmati Rice

Spanakopita Stuffed Shells

Buttered Noodles, Carrots

Crispy Risotto Balls

Spiced Tomato Sauce

Buffalo Cauliflower Bites

Zaatar Aioli Dipping Sauce



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Fresh Sliced Fruit & Seasonal Berries

Lemon Sugar Cookies

Fresh Berry Tartlets with Vanilla Bean Pastry Cream

Chocolate Mousse Trifle Bowl

Freshly Ground Coffee, Decaf, a Selection of Fine Teas

\$29 per person

Olds Hall Buffet

Yellow Beet Salad

Goat Cheese & Sauteed Spinach, Orange Vinaigrette

Quinoa & Cranberry Lentil Salad with Capers & Red Onion

Trio of Hummus with Naan Bread

Roasted Carrot Hummus

Sweet & Spicy Curry Hummus

Cilantro Pistachio Pesto Hummus

Marsala Baby Portabella Pasta

Artichokes & Lemon Cream

Grilled Rosemary Lamb Chops

Balsamic Brussels Sprouts

Brazilian Coconut Chicken

Seasoned Rice

Honey Garlic Salmon

Shiitake Mushrooms, Edamame, Bok Choy & Rice Noodles

Zesty Sweet & Heat Sauce

Barbecued Shrimp & Cheddar Grits

Fresh Sliced Fruit and Seasonal Berries



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Fruit Tarts with Vanilla Bean Pastry Cream
Tres Leches Coconut Pound Cake Bowl
Dark Chocolate Salted Caramel Bar

Freshly Ground MSU Rwanda Coffee, Decaf, a Selection of Fine Teas

\$43 per person

Wharton Buffet

Lemon Roasted Broccoli, Arugula & Pink Lentil Salad
Grated Parmesan Cheese

Tortellini Soup Cups
Chicken Sausage & Kale

Charcuterie Board-Imported & Domestic Meats, Cheeses, Olives, Breads

Butternut Squash Enchiladas with Rainbow Pico de Gallo
Black Bean Peppadew Rice

Sweet Thai Chicken
Basmati Rice, Green Beans, Peppers & Green Onion

Lamb Meatballs
Minted Yogurt Sauce, Pita Bread

Chickpea, Zucchini & Yellow Squash Fritters
Roasted Corn & Chili Peppers
Lemon Tahini Dipping Sauce

Fresh Sliced Fruit & Seasonal Berries

Chocolate Glazed Coconut Macaroons
Blueberry Cheesecake Bars
Chocolate Brownie Trifle Bowl

Freshly Ground Coffee, Decaf, a Selection of Fine Teas



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\$40 per person

Sit Down Dinners

Create Your Own Dinner Experience

Please select a soup or salad, an entrée, and a dessert

Soups

Butternut Squash Curry with Chickpeas

Roasted Tomato Soup with Basil Crème

Hungarian Mushroom Soup

Sweet Potato & Roasted Corn Chowder

Chicken Tortellini Soup

Lemon Asparagus Soup

Loaded Baked Potato Soup

Chilled Roasted Vegetable Gazpacho

French Onion Soup with Toasted Baguette & Melted Gruyere Cheese

Salads

Michigan Cherry Salad

Mixed Greens, Dried Cherries, Walnuts, Apples & Shallots,
Raspberry Vinaigrette



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Cowles House Caesar Salad

Romaine Hearts, Shaved Parmesan, Cornbread Croutons,
House Made Caesar Dressing

Quinoa & Spinach Power Salad

Tomatoes, Cucumber & Dried Cherries, Lemon Vinaigrette

Tomato, Cucumber & Avocado Salad

Fresh Cilantro & Lemon Dressing

Street Corn Salad

Smokey & Spicy with Avocado, Peppers & Cotija Cheese

Tomato & Mozzarella Caprese Salad

Balsamic Glaze

Fall Harvest Salad

Cinnamon & Honey Roasted Butternut Squash, Shredded Brussels Sprouts,
Honeycrisp Apples, Pomegranates, Roasted Pumpkin Seeds & Gouda
Cheese

Shirazi Salad

Roma Tomatoes, English Cucumber & Peppers, Herb Sumac Lime Dressing

Entrée options

Beef

Garlic Butter Delmonico Steak Bites \$40

Served over Polenta
Brown Butter Broccolini Spears

Filet of Beef Medallions with Cognac Sauce \$59

Thyme & Garlic Potato Stacks and Asparagus Bundle

Ribeye Steak Au Poivre with Balsamic Reduction \$59

Roasted Shallot Whipped Yukon Potatoes and Glazed Carrots

Beef Wellington with Roasted Wild Mushroom Bordelaise \$59

Roasted Garlic Broccoli

Beef Tenderloin with Smokey Bacon Bourbon Sauce \$59

Rosemary Fingerling Potatoes and Zucchini Fries

Garlic Butter & Rosemary Roasted Prime Rib \$59

Dutchess Potatoes, Roasted Cauliflower & Broccoli Medley

Grilled London Broil with Chimichurri Sauce \$54

Roasted Fingerling Potatoes and Tuscan Carrots with Caraway & Cumin

Flat Iron Steak Diane \$54

Petite Twice Baked Potatoes and Garlic Creamed Spinach

Beef Bourguignon \$49

Buttered Noodles, Roasted Brussels Sprouts & Carrots

Coffee Braised Short Ribs \$54



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Roasted White Corn Polenta & Brussels Sprouts

Filet of Beef with Truffled Mushroom Ragout \$59
Duchess Sweet Potatoes and Herbed Vegetable Bundle

Poultry

Ginger Beer Chicken \$29
Roasted Corn Casserole & Sesame Cucumber Salad

Roasted Balsamic Chicken with Cranberries \$32
Braised Chickpeas & Swiss Chard

Seared Chicken Breast with Lemon Garlic Sauce \$32
Farro Roasted Parsnips, Beets & Apples

Grilled Apricot Sriracha Chicken \$32
Quinoa Pilaf and Carrots, Tomatoes & Kale

Creamy Lemon Parmesan Chicken \$33
Shiitake Mushroom Gnocchi & Roasted Fennel

Roasted Chicken Thighs with Grapes, Olives & Rosemary \$32
Asiago Mashed Potatoes & Citrus Green Beans

Pesto Bruschetta Chicken \$29
Garlic & Parmesan Spaghetti Squash

Brazilian Coconut Chicken \$32
Basmati Rice & Cilantro Lemon Grass Roasted Corn

Pan Roasted Duck Breast with Onions & Crispy Pancetta \$40
Sherry Vinegar and Baby Spinach
Roasted Maple Sweet Potatoes



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Fish/Seafood

Leland Style Whitefish \$36

Parmesan Crusted Whitefish with Green Onions
Duchess Potatoes, Steamed Lemon Asparagus

Honey Garlic Salmon \$36

Vietnamese Noodles & Lemon Pepper Asparagus

Falafel Crusted Whitefish \$36

Duchess Potatoes, Seasonal Vegetables

Seared Scallops \$45

Sweet Potato Puree, Maple Bacon Brussels Sprouts

Bang Bang Shrimp \$45

Creamy Cavatappi & Seasonal Vegetable

Hot Smoked Salmon \$36

Soba Noodles & Asian Pear Salad

Creamy Shrimp Linguine \$45

Corn & Tomatoes

Seared Scallops with Beet Vinaigrette \$45

Nest of Mixed Greens and Vegetables, Dutchess Potatoes

Lobster Masala with Lemon Crème Fraiche \$59

Tandoori Cauliflower & French Green Beans

Vegetarian

Papas Veracruz with Lime Cream Salsa Macha \$20

Mushroom Marsala Pasta with Artichokes & Roasted Asparagus \$21

Pomegranate Glazed Hasselback Butternut Squash \$21



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Roasted Radish Butter Lettuce

Vegetable Wellington with Savory Coconut Basil Sauce \$22

Portobello Pot Pie \$21

Portobello Mushrooms, Brown Rice, Spinach, Carrots, Green Beans & Broccolini in a Flakey Crust

Creamy Vegan Risotto \$20

Quinoa, Asparagus, & Cauliflower

Grilled Eggplant Rollatini \$21

Sun Dried Tomato Marinara, Fresh Basil & Asiago Crisp

Desserts

Caramel Apple Crunch Cake

Mocha Bourbon Pecan Pie

Chocolate Mousse with Fresh Raspberries

Chocolate Cappuccino Tart

Flourless Chocolate Raspberry Torte

Raspberry Chocolate Shortbread Tart

Strawberry Lemon Blondies

Chocolate Coconut Peanut Tart

Raspberry Gateau Torte

Poached Pear Brown Butter Tart

Crème Brûlée